

CONTACT INFORMATION

Registration

Use the enclosed form or register online: www.peopleware.net/2723
(more forms available at www.wisc.edu/fri/)

Registration Coordinator:

CALS Conference Services, (608) 263-1672

Registration Deadline: October 24, 2008

(Registration required to attend. Space is limited, please register early.)

Where to stay: Several rooms have been set aside at The Edgewater Hotel (www.theedgewater.com, mention room reservation code “CN0000”). Other hotels are close to the meeting site; see the enclosed list for contact details and rates.

Parking: Parking is difficult on the UW campus. If you must use a car, please leave it at your hotel. Many hotels that are not within walking distance have free shuttles to the UW campus.

Payment: Send payment to the registration coordinator in advance (see the enclosed registration form) or register online by credit card (www.peopleware.net/2723). Registration deadline is Oct. 24, 2008.

Dress: Dress is business casual.

Program Questions:

Jane Ricchio, e-mail: ricchio@wisc.edu
Food Research Institute, University of Wisconsin-Madison,
1550 Linden Drive, Madison, WI 53706
Telephone: 608-263-7777; Fax: 608-263-1114
www.wisc.edu/fri/

Food Research Institute Focus on Food Safety Series

“Sodium Reduction and Its Effect on Food Safety, Food Quality, and Human Health”



**Food Research Institute
University of Wisconsin–Madison**

November 6, 2008

meeting location:

**Pyle Center
702 Langdon Street
University of Wisconsin–Madison
Madison, WI 53706-1420**

AGENDA SUMMARY

“Sodium Reduction and Its Effect on Food Safety, Food Quality, and Human Health”

Sodium chloride and other salts play a significant role in microbial food safety as well as functionality of many ready-to-eat foods. Sodium is also an essential nutrient that healthy humans can regulate internally. However, evidence that high sodium diets may exacerbate chronic diseases has led to increased scrutiny of salt use in foods. Manufacturers of processed foods and foods served in restaurants, which contribute over 75% of dietary sodium in industrialized countries, have therefore been called to drastically reduce the sodium content of their products. In efforts to reduce salt in processed foods, alternate preservatives, ingredients, or processing techniques may be needed to preserve quality and microbial safety.

The objectives of this comprehensive one-day symposium are to present a balanced discussion of the role of sodium chloride and other salts in ensuring safety and functionality of a variety of foods and to examine the impact of high salt diets on human health.

This meeting is an opportunity for product developers, food safety specialists, and marketers to hear and discuss strategies to reduce sodium content in processed foods while maintaining safety, flavor, and functionality.

LOCATION OF EVENTS

Registration 8:00 a.m. **Vandenberg Auditorium Lobby**
Meeting 8:30 a.m.–4:00 p.m. **Vandenberg Auditorium (Rm 121)**

Pyle Center, 702 Langdon Street

University of Wisconsin–Madison, Madison, WI 53706-1420

<http://conferencing.uwex.edu/pyle.cfm>

AGENDA

Thursday, November 6, 2008

8:00 a.m.	Registration / Continental Breakfast
8:30 a.m.	Morning presentations
~ noon	Lunch
1:00 p.m.	Afternoon presentations
4:00 p.m.	Adjourn

Scheduled presenters and topics include:

Why Add Salt to Food?

Physiology of Taste and Comparison of Sodium vs. Potassium Salts

Leslie Stein, Monell Chemical Senses Institute

Role of Salt in Functionality and Production of:

Ready-to-Eat Meat Products: *Andy Milkowski, Muscle Biology, UW–Madison*

Dairy Products: *Mark Johnson, Food Science, UW–Madison*

Bakery Products: *Sanjiv Agarwal, Sara Lee Foods*

Effect of Salt on Human Health

Sodium and Health: The Basis for Current Recommendations

Gail Underbakke, School of Medicine, UW–Madison

Dietary Guidelines in the U.S. and Elsewhere; DASH Diet Eating Plan

Karen Kritsch, UW–Madison Hospital and Clinics

Balancing Salts in Diet and Foods

Effect of Sodium vs. Other Salts on Microbial Ecology / Safety

Chuck Kaspar, UW–Madison, FRI

Chloride: Sodium Chloride’s Neglected Partner

Ted Kotchen, Medical College of Wisconsin

Alternatives to Sodium Salts

Formulation Strategies to Reduce Sodium Content while Maintaining Microbiological Safety of Foods

Kathy Glass, UW–Madison, FRI

Maintaining Safety and Quality in Sodium-reduced Foods

C. Dominic Man, London South Bank University, UK

Roundtable discussion

Registration Form

Registration deadline is October 24, 2008

Fill out a separate registration form (or copy) for each registrant.
You may also register online at www.peopleware.net/2723

Name _____

Title _____

Organization _____

Address _____

City/State/ZIP _____

Daytime Phone _____

EMAIL _____

Registration Fees (fee includes continental breakfast, lunch and conference materials):

- Registration Fee \$250
- FRI Sponsor Company \$150
- UW-Madison and State Employees \$15

Enclose fee:

Check enclosed payable to **UW-Madison**

Charge on the following account:

_____ VISA _____ Mastercard Exp. Date _____

Card Number _____

Name on Credit Card _____

Signature _____

Mail or fax registration form and fees to:

CALS Conference Services
620 Babcock Drive
Madison, WI 53706
FAX: (608) 262-5088.

You may also register online: www.peopleware.net/2723

Confirmation letters and a map will be emailed to the address above.

Cancellation Policy: No refunds will be given after October 31, 2008.
Substitutions are welcome at any time. To make a cancellation or substitution,
contact CALS Conference Services at (608) 263-1672, or email at
conference@cals.wisc.edu.

Registration questions: Call CALS Conference Services at
(608) 263-1672. No phone registrations, please.

Program questions: Jane Ricchio at (608) 263-7777, ricchio@wisc.edu,
Food Research Institute, www.wisc.edu/fri/